

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A method for reducing the microbial contamination comprising treating a food product subject to contamination by a/an enterotoxigenic *E. coli*, verotoxic *E. coli*, enteropathogenic *E. coli*, *Shigella spp.*, *Salmonella spp.*, *Listeria spp.*, *Campylobacter spp.,spp..* *Aeromonas hydrophila*, *Staphylococcus spp.*, *Bacillus spp.*, *Candida albicans*, *Hafnia spp.*, *Aeromonas spp.*, ~~Baeillus~~*spp.*, *Citrobacter spp.*, *Klebsiella spp.*, *Micrococcus spp.*, *Achromobacter spp.*, *Proteus spp.*, *Brochothrix spp.*, *Bacillus pumilus*, *Arcobacter spp.*, *Enterococcus spp.*, *Pseudomonas spp.*, *Shewanella spp.*, *Enterobacter spp.*, *Deinoccus spp.*, *Flavobacterium spp.*, *Acinetobacter spp.*, *Methylobacterium radiotoleran*, *Cladosporium spp.*, *Mucor spp.*, *Rhizopus spp.*, *Penicillium spp.*, *Geotrichium spp.*, *Sporotrichium spp.*, *Candida spp.*, *Torula spp,spp..* *Rhodotorula spp.*, ~~Cladosporium~~*spp., Mucor spp., Rhizopus spp., Penicillium spp., Geotrichium spp., Sporotrichium spp., Candida spp., Entamoeba histolytica, Naegleria jellowleri, Giardia lamblia, Leishmania spp., Trichomonas vaginalis, Trypanosoma spp., Plasmodium spp., or Taxoplasma spp.* microbe with a sufficient amount of a defined dispersion of lactoferrin immobilized on a naturally occurring substrate via the N-terminus region of the lactoferrin to reduce contamination by the microbe.

2. (Currently Amended) The method in accordance with claim 1 wherein the microbe is a *Shigella dysenteriae*, *Shigella flexneri*, *Salmonella typhimurium*, *Salmonella abony* *Salmonella dublin*, *Salmonella hartford*, *Salmonella kentucky*, *Salmonella panama*, *Salmonella pullorum*, *Salmonella rostock*, *Salmonella thompson*, *Salmonella virschow*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Staphylococcus aureus*, *Staphylococcus hyicus*, *Staphylococcus epidermidis*, *Staphylococcus hominis*, *Staphylococcus warneri*, *Staphylococcus xylosus*, *Staphylococcus chromogenes*, *Bacillus cereus*, *Bacillus subtilis*, *Brochothrix*

thermospacta, *Arcobacter butzleri*, *Enterococcus faecium*, *Pseudomonas fluorescence*, *Shewanella putrefaciens*, *putrefaciens*, *Enterbaeter*~~Enterobacter~~ *cloa*, *Deinococcus radiopugnans*, *Deinococcus radiodurans*, *Deinobaeter*~~Deinococcus~~ *grandis*, *Flavobacterium aquatile*, *Acinetobacter baumannii*, *Acinetobacter calcoaceticus*, or *Acinetobacter radioresistens* microbe.

3. (Currently Amended) The method in accordance with claim 2 wherein the foodstuff food product is a meat.

4. (Original) The method in accordance with claim 3 wherein the meat product is a beef product, a pork product, or a poultry product.

5. (Original) The method in accordance with claim 4 wherein the meat product is a primal cut, a subprimal cut, ready-to-eat or a case-ready meat product.

6. (Original) The method in accordance with claim 5 wherein the case-ready meat product is a chop, steak, ground meat or a cold cut.

7. (Original) The method in accordance with claim 5 wherein the case-ready meat product is a ready-to-eat meat product.

8. (Original) The method in accordance with claim 7 wherein the case-ready meat product is a sausage, salami, bologna, pepperoni, frankfurter, hotdog or a processed deli meat product.

9. (Currently Amended) A case-ready food product containing isolated lactoferrin immobilized on a naturally occurring substrate via the N-terminus

region of the lactoferrin in a concentration between about 0.0001 and about 10 mg per gram of the foodstuff food product.

10. (Currently Amended) The case-ready food product in accordance with claim 9 wherein the composition food product is a meat product.

11. (Original) The case-ready food product in accordance with Claim 10 wherein the meat product is a beef product, a pork product, or a poultry product.

12. (Original) The method in accordance with claim 7 wherein the meat product is a frozen meat product additionally containing a vegetable, dairy, sauce, broth, or gravy ingredient.

13. (Original) The method in accordance with claim 5 wherein the concentration of lactoferrin on the surface of the meat product is from about 0.0001 to about 10 mg /sq.inch.

14. (Currently Amended) The method in accordance with claim 13 wherein the concentration of lactoferrin on the surface of the composition meat product subject to microbial contamination is from about 0.01 to about 1 mg/sq. inch.

15. (Currently Amended) The method in accordance with claim 1 further comprising treating the meat food product with at least one other microbiological decontamination intervention.

16. (Currently Amended) The method in accordance with claim 15 wherein the other microbialmicrobiological decontamination intervention is

treatment of the food product with ozone, thermal pasteurization, high pressure processing, electrolyzed oxidizing water, ionizing radiation or an antimicrobial agent.

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18. (Original) The method in accordance with claim 5 wherein the microbe is *Listeria monocytogenes*.

19. (Original) The case-ready food product in accordance with Claim 10 wherein the meat product is a frozen meat product that additionally contains a vegetable, dairy ingredient, sauce, broth, or gravy.

20. (Original) The case-ready food product in accordance with Claim 10 wherein the concentration of lactoferrin on the surface of the meat product is from about 0.01 to about 1 mg/sq. inch.